



## 2012 Chef Teams JUDGING CRITERIA

### AREAS OF JUDGING:

The following are the general judging criteria for each cooking competition:

- North & South “Taste” Competition
- Iron Chef Competition
- Regional Tasting Winners

### NORTH & SOUTH “TASTE” COMPETITION:

- Overall Taste 15 points (*appropriateness, balance, flavors, effective combinations, etc*)
- Effective use of Michigan products and MI brew/wine match. 15 points (*features MI products, effective applications, etc.*)
- Originality/Uniqueness 10 points (*creativity in application, flavors, usage of products and pairings*)
- Presentation/Appearance 10 points (*display plate attractiveness*) 10 points

### IRON CHEF COMPETITION:

- Overall Taste 20 points
- Creativity/Uniqueness of use of MI products 20 points particularly “revealed “items
- Presentation/Appearance of Courses 10 points

### REGIONAL TASTING WINNERS:

The winning teams from each respective region at the “Taste” Competition, (determined by the total of the appointed judges scores), will be able to field a team of up to 4 members for the “North vs. South” competition. The one hour competition will be the featured “entertainment”, competing (stagger start) on a stage during the fund-raising multi-course meal, with each team expected to present up to six plates of each of their courses (for the judges and a display table) utilizing the products available. A basic common kitchen of produce and starches (as well as maybe a protein) will be available. Some MI based products (protein, and/or fish, fruit, vegetable, starch, plus flavoring ingredients) will be “revealed” during the “North vs. South” segment, and will be required to be used as part of the courses presented.

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The "North vs. South" competing teams will be allowed to bring and use only three items NOT in the common stock, during the competition. Teams are allowed to bring their own hand tools and basic equipment (i.e. strainers, etc) to use during the competition, if they wish.

Some basic prep will be allowed prior to the Iron Chef competition (i.e. chopping of some vegetables, etc), but a majority of the products are to be processed during the one-hour competition.

The stage equipment available during the competitions will be limited...the items available will include things such as several portable table top burners, a pizza oven, a microwave, a portable grill top, mixers, hand-held emulsifiers, a fry-daddy, and a few other table top items. Some main kitchen (not in the competition area) support will be available.

#### General Process of, and Support at, Competitions:

Some coordinated Resort support services will be available for both stages of the competition, (ovens, cold storage, prep area, Service-ware, etc.), but are as needed and as available.

Competitors for the "Taste" should plan to come "self-contained" for service (i.e. chafers, utensils, etc.), and should bring prep items needed (cutting board, knives, etc) so as to avoid any shortages.

Please coordinate your arrival and needs with Chef Christopher Kibit, CCE CHE, at 906.227.1544 or ckibit@nmu.edu. Some Michigan culinary and hospitality students will be available to assist in your prep, set-up, and service needs. More info will be available closer to the competition date.

**Any questions please contact Chris Kibit at 906.227.1544**

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Call 231-549-6040 and mention Chefs Challenge for your **discounted lodging**.